

SPECIFICATIONS:

I-TWIN30 TWIN ARM MIXER



Twin arm mixers are the best choice for outstanding automatic dough production. Used by the most renowned pizza chefs and bakers in Italy, the twin arm mixer delivers the perfect product by keeping the dough at room temperature throughout the mixing process.

The arms gently mix the flour and water, allowing you to incorporate a high percentage of water and oxygen without stressing the dough. Whether you need to mix a small portion or dough, or large, a twin arm mixer is up to the task!

CONTROLS



Two Speed

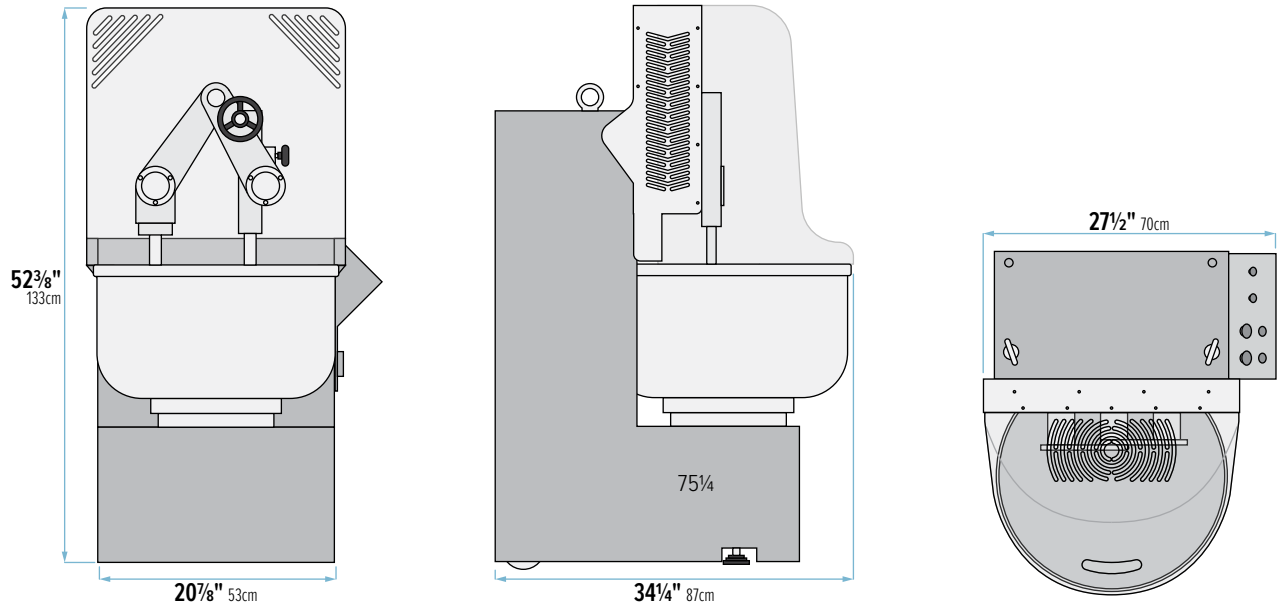


Variable Speed

FEATURES

- Painted steel body
- Fixed stainless steel bowl
- Stainless steel mixing arms
- Oil free technopolymer gears
- Two mixing speeds or Variable Speed option
- Transparent plastic mixing guard
- Available in custom colours

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I-TWIN45/2 Pictured

Production Capacity

Model	Min Lb	Flour Capacity		Kneading Capacity*		Bowl Volume		
		Max Lb	Min Kg	Max Kg	Lb	Kg	Qt	L
I-TWIN30	4.5	46	2	21	72.75	33	49.5	47

*Kneading Capacity at 50-55% hydration

Electrical

Model	Kw	Voltage/Phase	Amps	Plug Information	Cable Length
I-TWIN30/2	1.1/1.6	208/220V 3PH	4.5	NEMA L15-20P ☺	4' / 122cm
I-TWIN30/V	1.6	208/220V 3PH	4.5	NEMA L15-20P ☺	4' / 122cm

Model Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TWIN30/2	27 1/2	30	48	70	76	123	518	235
I-TWIN30/V	28	30	48	71	76	123	518	235

Shipping Information

Model	Dimensions Inch			Dimensions cm			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TWIN30	31	35	53	79	89	135	562	255